

Blanc (White) Turkey Chili

Makes: 20 Servings

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Ingredients	Weight	Measure
Dry white beans (Great Northern)	2 1/2 pounds	
Olive oil		2 1/2 tablespoon:
Diced onions		5 cups
Minced garlic		10 medium cloves
Diced green chiles		18 ounces
Ground cumin seed		5 teaspoons
Dried oregano, crumbles	1	tablespoon

	Ground cloves	¹¹ / ₄ teaspoon
Cayenne pepper		1/2 teaspoon
Turkey stock		3 3/4 quarts
Water	As needed	
Pulled turkey, 3/4-inch diced	3 3/4 pounds	
Salt		2 1/2 cups
Ground white pepper		3/4 teaspoon
Half and half (optional)		3/4 cup
Sour Cream		1 1/4 cups
Fresh cilantro, chopped		1/4 cup

Directions

1. Pick over and rinse beans. Cover with several inches of water and soak under refrigeration 12 hours or overnight.
2. Place olive oil in a large heavy kettle over medium high heat. Add onion and saute until translucent, about 10 minutes. Add garlic and saute 2 minutes. Add green chiles, cumin, oregano, cloves, and cayenne and cook 3 minutes. Add stock and drained, soaked beans and bring to a boil. Reduce heat and cook (partially covered) until beans are tender, about 2 hours. Add water during cooking if necessary.
3. When beans are tender, add pulled diced turkey and simmer 15 minutes. Turn off heat and stir in cheese. Heat briefly if necessary to melt cheese. Season to taste with salt and pepper. If more creaminess is desired, add half and half.
4. Serve 8-ounce bowls topped with sour cream and cilantro. Serve salsa separately.

Source: Sara Lee Refrigerated Foods